

TO START

MER

Chilled Poached Lobster | 49

SPICY LOBSTER AIOLI, AVOCADO, GRAPEFRUIT

DB Smoked Salmon | 36

CRÈME FRAICHE, CAPERS, MIMOSA GARNISH, BREAD CHIPS

WINE PAIRING; WILLIAM FEVRE CHABLIS, CHARDONNAY, FRANCE | \$34 GLS

White Gaspacho | 39

SNOW CRAB, ALMOND SOUP, GRAPES, MELON, CUCUMBER

Tuna Tataki | 36

CUCUMBER, MANGO, AVOCADO, CASSAVA CHIPS, JERK SPICES

WINE PAIRING; LIOCO, CHARDONNAY, SONOMA COAST, USA | \$26 GLS

Grilled Octopus Provençal | 38

OLIVE OIL, CRUSHED POTATOES, CONFIT TOMATO, TAPANADE

Conch "Louie" | 36

LETTUCE, CONCH, POACHED SHRIMP, AVOCADO, FRENCH COCKTAIL SAUCE

Caviar | 265

TRADITIONAL ACCOMPANIMENTS

KRISTAL 1 OZ.

TERRE

Beef Tartare | 36

CORNICHONS, CAPERS, GEM LETTUCE, BAGUETTE CROUTONS

La Tete d'Or Caesar Salad | 32

ANCHOVIES, PARMESAN, BRIOCHE BREADCRUMBS

Burrata | 38

HEIRLOOM TOMATO, BASIL, OLIVES, FOCACCIA, SMOKED TOMATO DRESSING

WINE PAIRING; PAZO DE SAN MAURO, ALBARIÑO Y LOUREIRO, SPAIN | \$25 GLS

Foie Terrine | 42

MANGO CHUTNEY, PICKLED MUSTARD SEEDS, TOASTED BRIOCHE

Leek Vinaigrette | 32

MUSTARD-EGG DRESSING, FRISÉE, TOASTED HAZELNUTS

ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND 15% SERVICE CHARGE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

🌱 VEGAN OPTION AVAILABLE

MAIN COURSES

MER

Mahi Mahi à la Plancha | 68

ROASTED PEPPERS, CRISPY COUS COUS, SHERRY VINEGAR

WINE PAIRING; WILLIAM FEVRE CHABLIS, CHARDONNAY, FRANCE | \$34 GLS

Seafood Rigatoni | 58

SPICY LOBSTER SAUCE, SHRIMP, CAPERS

Red Snapper "Chaudrée" | 69

CHOWDER SAUCE, LEEK FONDUE, BACON

WINE PAIRING; DOM. DELAPORTE CHAVIGNOL, SAUVIGNON BLANC, FRANCE | \$30 GLS

Dover Sole for Two | 175

RICE, BROCCOLINI, ALMONDS, SAUCE GRENOBLOISE

WINE PAIRING; WILLIAM FEVRE CHABLIS, CHARDONNAY, FRANCE | \$160 BTL

TERRE

Tournedos Rossini | 125

WAGYU BEEF TENDERLOIN, FOIE GRAS, SPINACH, POMME DAUPHINE, BLACK TRUFFLE SAUCE

WINE PAIRING; CHATEAU CARBONNIEUX, CAB. SAUVIGNON, FRANCE | \$60 GLS

Poulet Aux Morilles | 54

ROASTED CHICKEN BREAST, SAUCE MOREL, SPRING PEAS

Vadovan Spiced Cauliflower | 42 🌱

COUSCOUS, GRAPE SAUCE VIERGE, HERB SALAD

Honey Spiced Duck | 68

ENDIVE, FENNEL, PISTACHIO

WINE PAIRING; MISSION DE PICPUS, MALBEC, FRANCE | \$32 GLS

Grilled Berkshire Pork Chop | 64

YELLOW SQUASH PUREE, PETIT RATATOUILLE, BASIL

GARNITURES | 16

BROCCOLINI | POMMES FRITES | RICE | MASH | GREEN SALAD

